



SPECIALS



ASSAGGI / ANTIPASTI

Imported Fresh Burrata Tomato Bruschetta / Roasted Peppers / Mix Greens . . . \$25

Stuffed Artichokes . . . \$14

Stuffed Zucchini Flower with Cheese . . . \$15

SOUP

Cream of Asparagus with Rice . . . \$6

RISOTTO

Homemade Sausage, Mushrooms & Green Peas in a Vodka Sauce topped with Shaved Parmesan . . . \$28

PASTA



Homemade Bowtie Cacio Pepe . . . \$24

Homemade Bowties with Shrimp, Scallops & Asparagus in a Creamy Garlic Sauce . . . \$29

CARNE (MEAT)

Served with Risotto Special & Chef's Choice of Vegetable

Veal Scallopini with Mild Giardiniera . . . \$28

Chicken Breast Cacciatore with Roasted Peppers, Mushrooms, Black Olives in a light Tomato Sauce. . . \$25

Osso Buco—Braised Shank in Red Wine Sauce . . . \$33

Grilled Lamb Chops served with Rapini, Tuscan Beans & Potatoes . . . \$39

PESCE (FISH)

All Fish served with Roasted Potatoes & Chef's Choice of Vegetable

Served Vesuvio Style with Potatoes, Peas, Garlic, Oregano, White Wine and EVOO

Whole Branzino (Mediterranean Sea Bass) / Whole Red Snapper (Dentice) / Whole Orata (Sea Bream) . . . \$39

Filet of Red Snapper (Dentice)* . . . \$39

Filet of Halibut* . . . \$45

Baccala (Cod) . . . \$32

Oven Roasted Casserole with Potatoes, Olives, Peppers, Capers & Tomato Broth

DESSERTS

Chocolate Lava Cake with Vanilla Gelato . . . \$10

Peach Melba Cake . . . \$11

Fresh Peaches, Sponge Cake, Vanilla Gelato, Whipped Cream & Amarena Sauce